



LONGORIA

2020 PINOT NOIR

FE CIEGA VINEYARD



VINEYARD

Fe Ciega was planted in 1998, and then expanded in 2008 to a total of nine acres of Pinot Noir. The consistent high-quality wines that are produced from this vineyard have earned it a reputation as being one of the "grand cru" sites in Sta. Rita Hills.

WINEMAKING

100% destemmed and crushed into small open-top fermenters. After an average of a three-day cold soak, the must was inoculated with yeast to start the fermentation. After fermentation, the different lots were pressed off, settled in tanks for several days and then racked to barrels. After 14 months of barrel aging in 28% new French oak, a blend was created from the Pommard, Dijon 667 and Mt. Eden clones and was lightly filtered prior to being bottled.

THE WINE

The wine has a brilliant medium dark ruby color. The nose is a mixture of dried cherries, coastal chaparral and forest floor aromas. The palate has a rich, extracted texture provided by the silky tannins. The flavors are reminiscent of blueberries, elderberries, cherry cola with a hint of sage in the background. The new French oak is supportive of the complex flavors. Excellent acidity, giving the wine a long and persistent finish.

FOOD PAIRINGS

This rich Pinot Noir will pair well with a variety of foods including pork tenderloin accented with cherry reduction sauce, duck with traditional cherry glaze and Thanksgiving turkey.

Composition: 100% Pinot Noir

Production: 87 cases	Cellaring potential: 5-7 yrs
Alc.: 14%	Bottled: January 2022
pH: 3.68	Retail price: \$62.00
TA: 0.61g/100ml	